

**Abstract of the Disclosure:**

5        A stabilization process produces an ice cream type product containing alcohol greater than  $\frac{1}{2}$  of 1% by volume wherein a stabilizing blend is added into the product allowing the possibility of mixing ethyl alcohol and/or ethyl alcohol based flavoring systems with ice cream mix, prior to freezing, to produce an ethyl alcohol based frozen ice cream type product wherein the ethyl alcohol and/or ethyl alcohol based flavoring system(s) become(s) a homogeneous part of the whole which  
10      does not separate, break down or melt the product. In addition, the ice cream type product may be maintained in a solid state without such melting, denaturing or breakdown for as much as one year or longer and, even if refrozen after partial thawing, there is little adverse effect on the preferred taste or texture profiles.

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